

Easy Steak Fajitas

Active Time

30 Mins

Total Time

1 Hour 35 Mins

YieldServes 6

By PAM LOLLEY August 2019

THIS RECIPE ORIGINALLY APPEARED ON Southern Living

Let everyone customize their fajitas by setting out an assortment of toppings such as fresh cilantro, guacamole, salsa, and sour cream. Pick up a container of freshly sliced onions and bell peppers at the grocery store to save time (and tears) when preparing the fajitas. We prefer fresh over frozen vegetables in this recipe; they stay firmer when cooked.

Ingredients

2 1/2 teaspoons fajita seasoning

1 teaspoon lime zest plus 3 Tbsp.
fresh juice (from 2 limes)

1/4 teaspoon black pepper

1/4 cup plus 2 Tbsp. olive oil, divided

1 teaspoon kosher salt, divided

1 (1 1/2-lb.) flank steak (1 1/2 to 2
inches thick), trimmed

1 (14-oz.) container sliced fresh
onion-and-bell pepper mix

12 (5- to 6-inch) corn tortillas,
warmed

How to Make It

Step 1 Stir together fajita seasoning, lime zest and juice, black pepper, 1/4 cup of the oil, and 1/2 teaspoon of the salt in a small bowl. Reserve 2 tablespoons fajita marinade in a separate bowl, and set aside. Place steak in a 1-gallon ziplock plastic bag. Pour in remaining fajita marinade, and seal bag. Marinate in refrigerator at least 1 hour or up to 4 hours, turning and massaging marinade into meat in sealed bag occasionally.

Step 2 Heat 1 tablespoon of the oil in a large cast-iron skillet over high. Add onion-and-bell pepper mix; cook, stirring often, until slightly softened and caramelized, about 6 minutes. Sprinkle with remaining 1/2 teaspoon salt; stir in reserved 2 tablespoons fajita marinade. Cook, stirring constantly, 1 minute. Transfer onion mixture to a plate; cover with aluminum foil to keep warm. Wipe skillet clean.

Step 3 Add remaining 1 tablespoon oil to skillet; heat over high. Remove steak from marinade, allowing any excess to drip off; discard marinade. Add steak to skillet; cook to desired degree of doneness, 5 to 6 minutes per

side for medium-rare. Transfer to a cutting board. Tent with aluminum foil, and let rest 5 minutes.

Step 4 Thinly slice steak across the grain, and arrange on a platter. Place onion mixture alongside steak. Serve with warm tortillas.